

DINNERLY



Mexican Chicken Nachos with Corn Salsa and Yoghurt



25 minutes



2 Servings

Need to feed the family fast? Try this Mexican fave – chicken nachos. Whip up a fresh corn salsa, top it off with yoghurt, then scoop it all up with crispy homemade tortilla wedges.

WHAT WE SEND

- 6 flour tortillas ¹
- 1 kumato tomato
- free-range chicken thigh fillets
- 5g Mexican spice blend ¹⁷
- 1 corn cob
- 100g Greek-style yoghurt ⁷

WHAT YOU NEED

- 1 garlic clove
- 1 tbs olive oil
- olive oil spray (optional)
- 2 tbs barbecue sauce

TOOLS

- oven tray
- baking paper
- medium frypan

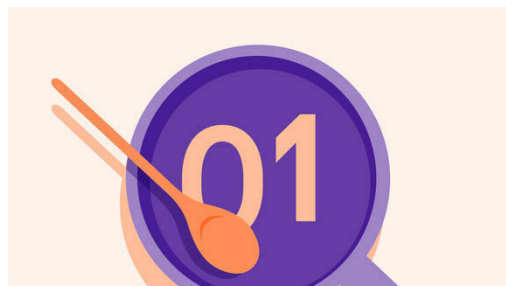
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

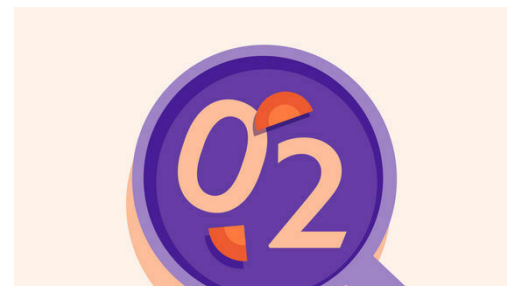
NUTRITION PER SERVING

Energy 675kcal, Fat 27.9g, Carbs 62.7g, Proteins 40.2g



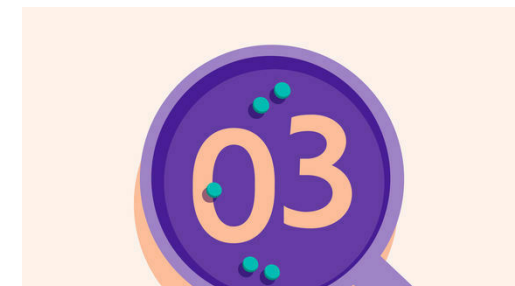
1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Quarter the **tortillas** (see Make it yours). Finely chop the **tomato**. Crush or finely chop **1 garlic clove**. Thinly slice the **chicken**.



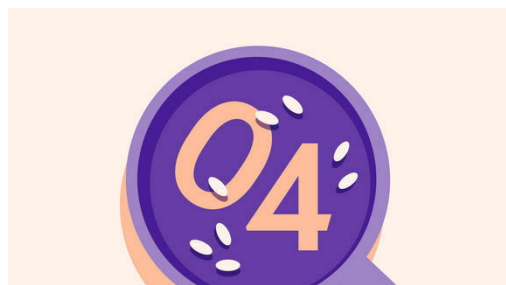
2. Bake tortilla wedges

Put the **garlic**, **2 tsp Mexican spice blend** (see Make it yours) and **2 tsp olive oil** in a large bowl, season with **salt and pepper** and stir to combine. Add the **chicken** and turn to coat. Spread the **tortilla wedges** over the lined tray and spray or brush with **olive oil**. Bake for 6-8 mins until toasted and crisp.



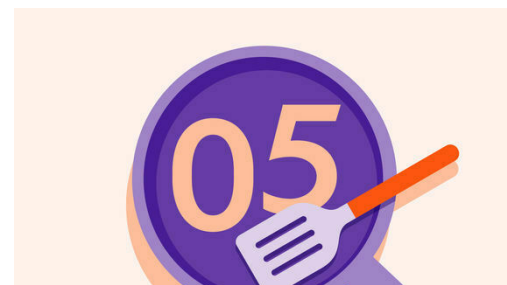
3. Make salsa

Meanwhile, discard the husk and silks from the **corn**. Slice the corn kernels from the cob and put in a bowl with **2 tsp olive oil**. Heat a medium frypan over medium-high heat. Cook the corn, stirring, for 3 mins or until golden. Return to the bowl and cool slightly. Add the **tomato**, season with **salt and pepper** and stir well to combine.



4. Cook chicken

Return the pan to medium-high heat. Cook the **chicken**, stirring, for 4-5 mins until browned and cooked through. Add **2 tbs barbecue sauce** and **1 tbs water**, bring to the boil and cook for 1 min or until warmed through. Remove the pan from the heat. Taste, then season with **salt and pepper**.



5. Serve up

Divide the **tortilla wedges** among plates and serve with the **chicken mixture**. Spoon over the **salsa**, drizzle with the **yoghurt** and enjoy!



6. Make it yours

Instead of cutting and baking the tortillas, make burritos by warming the tortillas in a pan or microwave, then roll the chicken, salsa and yoghurt in the tortillas. ~ Our Mexican spice blend has a mild chilli kick, so reduce the amount if you want to avoid the heat.